

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

THE APEROL SPRITZ 10.75

Aperol Aperitivo, prosecco, club soda, fresh orange

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

BLUE FLORIDA 11

Stoli Citros Vodka, Bombay Original Gin, Fere Ferrand Orange Curacao, Orange Bitters, Tonic water

CASADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

FEATURED WINES

13 Celsius Sauvignon Blanc, NZ 11, 44
Cline Zinfandel, Ca 12, 48

TASTE ALASKA

Dishes that feature authentic Alaska specialties, made with fresh local ingredients.

STARTERS

TASTE ALASKA

WILD ALASKA SMOKED SALMON CHOWDER

VEGAN CROSTINI WITH FRESH TOMATO AND BASIL

extra virgin olive oil, aged balsamic vinegar

CARPACCIO OF BEEF TENDERLOIN *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

FRENCH ONION SOUP

gruyere cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SHRIMP TACOS, AVOCADO, LIME

cilantro salsa, mango and black beans

BOSTON LETTUCE WITH CRUMBLLED GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato



We proudly serve sustainable Alaskan seafood certified by Responsible Fisheries Management.

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

An 18% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to changes.

MAINS

TASTE
ALASKA

HALIBUT WITH PROSCIUTTO

lemon-potato puree, tomato concasee, zucchini

PORK CHOP WITH PARSNIP PUREE

bacon braised broccoli

ROASTED SPICE CRUSTED PRIME RIB *

vegetable stew, horseradish-mustard mousse

PENNE WITH CHICKEN

MEATBALLS

basil, Parmesan

NEW YORK STRIP LOIN

STEAK FRIES *

garlic-herb butter

PARMESAN CRUSTED CHICKEN BREAST

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

ALASKA TERIYAKI SALMON BOWL

cauliflower rice, avocado, spinach, sesame seeds

CLUB ORANGE DAILY SPECIAL LEMON SHRIMP FETTUCCINI

cream, chives, basil pesto and garlic

ZUCCHINI PICCATA

quinoa, tomato coulis

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

5 OZ. FILET MIGNON & LOBSTER * 18

grilled asparagus, baked potato, garlic butter

12 OZ. PINNACLE GRILL STRIP LOIN STEAK * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO



FRESH HALIBUT XO 25

Asian vegetables, dried shrimp, scallop XO sauce

MORIMOTO EPICE LOBSTER TAILS 25

lemon foam, seasonal vegetables

DESSERTS

PEAR CRISP

french vanilla ice cream

ARTISAN CHEESE SELECTION

swiss, fontina, provolone, gouda

COCONUT CREAM PIE

whipped cream, mango sauce

COOKIES AND CREAM SUNDAE

vanilla ice cream, chocolate cake crumbs, Oreo cookies

CHOCOLATE CARAMEL TART

crushed honeycomb, cookie tuile

RASPBERRY MOUSSE SWISS ROLL

whipped cream, chocolate shavings

ESPRESSO 2.75

CAPPUCCINO 3.75



Gluten Free



Vegetarian



No Sugar Added



Non-Dairy